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WINE - FACT SHEET

ZWEIGELT 2024

Zweigelt can be considered as the leading variety of our region. It forms the solid basis of our winery and can also be considered as a classic what concerns the topic of red wine. It scores with its deep and dark fruit and at the same time with its soft character. At the Heideboden, it finds those profound, fertile chernozem soils, which are required to let it ripen 100 % every year.

CHARACTER

powerful ruby red,
remarkable fragrance like cherry,
plum and fruits in rum,
a very distinctive Zweigelt, powerful,
harmonious tannins, great structure

ORIGIN

5 – 20 years old vines on the Heideboden in Gols, Burgenland, Austria

VINIFICATION

harvested by hand at the beginning of October
selection in the vineyard
fermentation in stainless steel vats 28 – 32 °C
malolactic fermentation and maturation in large oak barrels
bottled in August 2025

FACTS

100 % Zweigelt
alcohol: 14,2 % vol.
acidity: 4,6 g/l
residual sugar: 2,3 g/l
bottles: 0,75 l
serving temperature: 16 – 18 °C
contains sulphites

GOES WELL WITH

... calf in natural sauce, pork medallions and
pecorino with olive oil and walnut bread.

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